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# PRESS RELEASE

## Campden BRI extends UKAS accreditation to cover metals analysis

Campden BRI is pleased to announce that it has extended its accreditation by UKAS to cover elemental analysis including trace and nutritional metals. UKAS accreditation is a recognised international standard for competence, impartiality and performance capability.

The accreditation follows a significant investment by the company in new instrumentation including a PerkinElmer NexION® 350D Inductively Coupled Plasma Mass Spectrometer (ICP-MS). This is a class leading instrument and is key to a collaboration between Campden BRI and PerkinElmer in this field.

The method scope and application is defined as “applicable to the determination of aluminium, antimony, arsenic, barium, beryllium, bismuth, cadmium, calcium, chromium, copper, cobalt, lead, magnesium, manganese, mercury, nickel, phosphorus, potassium, sodium, tin, titanium and zinc by Inductively Coupled Plasma Mass Spectrometry (ICP-MS) in foodstuff samples following their dissolution by microwave digestion.”

Julian South, Head of Chemistry and Biochemistry at Campden BRI said:

*“We are delighted to have received UKAS accreditation for our elemental analysis service. The accreditation, along with our investment in this area, ensures that we can provide the latest, quickest and most reliable technology for trace metal analysis to the industry.”*

You can find a full list of Campden BRI’s UKAS accredited methods on the [UKAS website](#).

For more information regarding Campden BRI’s metals analysis please contact Danielle Cawdron [Danielle.cawdron@campdenbri.co.uk](mailto:Danielle.cawdron@campdenbri.co.uk).

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Campden BRI ([www.campdenbri.co.uk](http://www.campdenbri.co.uk)) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

\*\*\* Ends \*\*\*

8 June 2015

### Notes to editors

1. An accompanying photograph is available at [www.dropbox.com/sh/i6v32adbkob2kvp/AACdrBU5Bi1oBn8mVZcpxME2a?dl=0](http://www.dropbox.com/sh/i6v32adbkob2kvp/AACdrBU5Bi1oBn8mVZcpxME2a?dl=0) or from Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. Karen.jones@campdenbri.co.uk +44(0)1386 842204
2. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with over 2400 members from around 80 countries. It has nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at [www.campden.co.uk](http://www.campden.co.uk)
4. Expertise at Campden BRI includes:
  - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
  - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
  - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, labelling and [legislation](#)
  - d. [agri-food production](#), ingredients, raw materials, raw material technology,
  - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:

- a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
- b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
- c. 800 sq m of dedicated training and conference facilities